



SUNSET CANTINA

EVENTS MENU

APPETIZERS

CHIPS & SALSA (V) \$6.00

Yellow corn chips served with our house salsa

FRESH GUACAMOLE (V) \$14.00

Traditional guacamole made with red onion, cilantro, tomato and fresh lime juice served with warm tortilla chips

QUESO DIP (V) \$14.00

Creamy cheese dip with jalapeños, grilled corn salsa, tajin served with warm tortilla chips

DIP TRIO (V) \$15.00

House salsa, guacamole and queso served with warm tortilla chips

HOUSE NACHOS (V) \$15.00

Crispy tortilla chips layered with Monterey and Jack cheddar cheese and refried beans. Topped with lettuce, sour cream, guacamole, pico de gallo and jalapeños. **House favorite!**

CHOICE OF:
◆ Veggies
◆ Chicken (+\$5.00)
◆ Carnitas (+\$5.00)
◆ Steak* (+\$8.00)
◆ Shrimp (+\$8.00)

ESQUITES (V) \$13.00

Fire roasted corn off the cob, tossed in chipotle crema, topped with tajin and queso fresco served with tortilla chips

CHICKEN WINGS \$14.00

Choice of sauce, served with blue cheese or ranch dressing, carrot and celery sticks

Sauces: Buffalo, Sweet Chipotle, BBQ

BEEF BIRRIA EMPANADAS \$12.00

Crispy empanadas filled with slow cooked shredded beef, Monterey and Jack cheddar cheese served with fire roasted red pepper sauce and garbanzo salsa

SALADS

MEXICAN CAESAR SALAD (V) \$14.00

Chopped romaine lettuce, cilantro infused croutons, queso fresco, green chile Caesar dressing

ADD ON:

- ◆ Chicken (+\$5.00)
- ◆ Carnitas (+\$5.00)
- ◆ Steak* (+\$8.00)
- ◆ Shrimp (+\$8.00)

CANTINA COBB SALAD \$18.00

Romaine, queso fresco, corn salsa, pico de gallo, avocado, tortilla strips, bacon, chipotle ranch

BURRITO BOWL (V) (GF) \$14.00

Baby greens, Spanish rice, beans, guacamole, pico de gallo, sour cream, Monterey and Jack cheddar cheese crispy tortilla strips, served with cilantro lime vinaigrette

CHOICE OF:

- ◆ Chicken (+\$5.00)
- ◆ Carnitas (+\$5.00)
- ◆ Steak* (+\$8.00)
- ◆ Shrimp (+\$8.00)

SIDES

GUACAMOLE (V) (GF) \$4.00

FRIES (V) \$5.00

SPANISH RICE (V) (GF) \$4.00

BEANS (V) (GF) \$4.00

SOUR CREAM (V) (GF) \$2.00

QUESO DIP (V) \$4.00

CHEESE (V) (GF) \$2.00

PICO DE GALLO (V) (GF) \$2.00

REFRIED BEANS (V) (GF) \$5.00

PARTIES OF 6 OR MORE ARE SUBJECT TO A 20% GRATUITY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES. PLEASE INFORM YOUR SERVER IF YOU OR ANYONE IN YOUR PARTY HAS ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

HANDHELDS

CHOICE OF: ♦ Chicken (+\$5.00) ♦ Carnitas (+\$5.00)
♦ Steak* (+\$8.00) ♦ Shrimp (+\$8.00) ♦ Veggies

BURRITO ^V \$13.00

12 inch flour tortilla filled with beans, Spanish rice, baby greens, Monterey and Jack cheddar cheese, pico de gallo, sour cream, and guacamole

QUESADILLA ^V \$13.00

Grilled flour tortillas filled with bell peppers, onions and Monterey and Jack cheddar cheese. Served with pico de gallo, guacamole and sour cream

BIRRIA QUESADILLA \$21.00

Grilled flour tortillas filled with traditional braised beef, onions, melted cheese. Served with pico de gallo, guacamole, sour cream and consommé

CANTINA BURGER* \$16.00

Two smashed patties, smothered with Monterey and Jack cheddar cheese and jalapeños. With lettuce, tomato, avocado and chipotle aioli on a toasted brioche bun. Served with fries

ADD BACON
+\$2.00

ENTREES

ENCHILADAS ROJAS ^{GF} \$18.00

3 corn tortillas filled with shredded chicken, homemade red enchilada sauce and melted cheese. Served with Spanish rice, beans, lettuce, sour cream, guacamole and pico de gallo

BIRRIA TACOS \$21.00

3 corn tortilla tacos filled with traditional braised beef slow cooked with guajillo salsa, served with melted cheese, onions, cilantro and consommé

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PARTIES OF 6 OR MORE ARE SUBJECT TO A 20% GRATUITY

TACO TRIO ^{GF} \$18.00

3 corn tortilla tacos, topped with onions and cilantro. Served with Spanish rice, beans and house salsa

CHOICE OF:
♦ Steak*
♦ Chicken
♦ Carnitas

SHRIMP TACOS \$18.00

3 flour tortilla tacos, filled with sauteed shrimp, chipotle crema, and cilantro. Served with Spanish rice and beans

FAJITAS \$16.00

HOUSE FAVORITE!

Bell pepper and onions sauteed and served in a cast iron skillet, served with a side of Spanish rice, beans, greens, guacamole, sour cream, and pico de gallo

▶ CHICKEN / \$19.00 ▶ STEAK* / \$21.00 ▶ SHRIMP / \$21.00

2 WAY COMBOS

▶ CHICKEN AND STEAK \$25.00

▶ CHICKEN AND SHRIMP \$25.00

▶ STEAK AND SHRIMP \$28.00

▶ ALL THREE PROTEINS FOR \$30.00

POSTRES

CHURROS ^V \$10.00

Lightly fried churros filled with dulce de leche, tossed with cinnamon and sugar, served with one scoop of vanilla ice cream

MEXICAN FLAN ^{GF} \$10.00

Traditional Mexican custard with sweet caramel

^V VEGETARIAN ^{GF} GLUTEN FREE

LOOKING FOR CATERING?

CONTACT US ABOUT CATERING OR
HOSTING YOUR NEXT PRIVATE EVENT!



✉ INFO@SUNSETBOSTON

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